

STARTERS {AND LITE BITES}

- Honey and sesame chicken NGCI** £7
Asian slaw, hoisin dip
- Garlic and rosemary pizza bread V** £7
- Mozzarella topped garlic & rosemary pizza bread V** £8
- Salt and pepper squid** £9
Citrus mayonnaise
- Traditional Caesar salad** £7.50
Cos lettuce, croutons, anchovies, and Parmesan, bound in a creamy Caesar dressing
- Roasted vegetable flatbread VG** £8
- Roasted potato skins** generously filled with:
Mature Cheddar and fresh chives **V** £7.50
or Smoked bacon and mature Cheddar £7.50
- Marinated chicken wings**
Choose from harissa with yoghurt dip, or sticky BBQ with sour cream, both served with celery sticks
- 6 wings £7.50
12 wings £12
- Homemade soup of the day V** £7.50
Baked bread roll
- Tiger prawns and chorizo pil pil NGCI** £8.50
Spring onion and tomato in a garlic chilli oil
- Baked Camembert** £9
Caramelised onion marmalade, artisan bread
- Mozzarella and tomato salad V NGCI** £7.50
Fresh basil, pesto dressing
- The Nachos** £9
Our homemade crunchy nachos with melted Monterey Jack cheese, topped with guacamole, sour cream, jalapeños and salsa **V**
- With The Kitchen's chilli con carne* £11



FRESH FROM THE KITCHEN
WHEREVER YOU WANT IT.

MAIN STREET



- Roasted lamb rump NGCI** £20
Dauphinoise potatoes, green beans and a red wine jus
- Stone bass NGCI** £17.50
Olive crushed new potatoes, wilted greens and salsa verde
- The Kitchen's pie of the day** ... £16
Ask your server for today's offering
- The Kitchen's braised chilli con carne** £16
A chunky wholesome beef chilli, finished with a touch of organic dark chocolate, wild rice, guacamole and corn chips
- Roasted aubergine, courgette, red pepper and goats' cheese timbale V** £16
Sweet potato fries (**VG with roast vine tomatoes in place of goats' cheese**)
- Smoked salmon linguine** £14.50
Bound in a creamy dill sauce
- Tomahawk of pork in a cider mustard sauce NGCI** £23.50
Creamed potato and seasonal vegetables
- Spaghetti and meatballs** £14.50
Pomodoro sauce, shaved Parmesan
- Roast breast of chicken NGCI** £16.50
Mushroom and marsala cream, pomme purée and wilted greens
- Chickpea, butternut squash and spinach curry V** £16
Basmati rice, naan bread, mango chutney, raita and poppadoms (**VG with hummus in place of raita**)
- Chicken Malabar** £17
A wonderful curry from Mangalore, served with basmati rice, naan bread, mango chutney, raita and poppadoms
- Our curries have a fragrant medium heat flavour, traditional to their South Indian roots, please ask if you would like extra heat. Both are NGCI with an NGCI flatbread in place of naan and poppadoms.*
- 10oz sirloin steak** £26
Chargrilled to order, thick cut chips, roasted vine tomatoes and your choice of peppercorn or Béarnaise sauce
- 8oz steak and frites** £19
8oz flat iron brushed with garlic and rosemary oil, skin on fries, rocket and Parmesan garnish
- Beer battered haddock** £16.50
Thick cut chips, smashed peas and tartare sauce
- Roasted salmon fillet** £17.50
Buttered baby potatoes and fresh seasonal vegetables

BURGERS {MEAN BUSINESS}

- Soft warm pretzel bun, crisp lettuce, tomato, thick cut chips. All our 6oz prime beef burgers, chicken fillet and grilled halloumi options can double or triple up for £2 per patty.*
- BCM** £16
Prime beef burger topped with crisp bacon, Monterey Jack cheese and mustard mayonnaise
- The Tower** £17
Prime beef burger piled with two onion rings and coleslaw
- Black 'n' Blue** £16
Cajun dusted prime beef burger, smothered with melted blue cheese
- The Mexican** £17
Prime beef burger loaded with The Kitchen's chilli con carne, Monterey Jack cheese and sour cream
- Grilled halloumi V** £16
Hummus and balsamic roasted red pepper
- Buttermilk Southern-fried chicken fillet** £16
Sriracha mayonnaise
- Grilled NGCI chicken breast and NGCI bun available. Naked burger, swap your chips or bun for a mixed salad.*

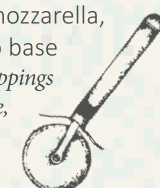


HEALTHY OPTIONS & SALADS

- Tiger prawn spaghetti** £16
In a spinach, lemon, chilli and garlic oil (422 cal)
- Protein plate NGCI** £19
8oz flat iron steak, avocado, tenderstem broccoli, green beans and kale in a zesty rosemary, garlic and chilli oil (433 cal)
- Chicken breast skewers and baked avocado NGCI** £16
On a vegetable ratatouille, lightly topped with torn buffalo mozzarella (435 cal)
- Farmhouse salad** £15
Slow cooked ham hock, avocado, celery, shredded iceberg, Cheddar cheese, boiled egg, tomato and croûtes in a light honey mustard dressing (793 cal) (**NGCI without the croûtes**)
- Teriyaki salmon** £17
On a bed of sweet chilli stir fried noodles and salad vegetables (828 cal)
- Sweet chilli stir fry VG NGCI** £13
Crisp salad vegetables and noodles, lightly fried in a sweet chilli sauce (583 cal)
With grilled chicken breast £17
- Traditional Caesar salad** £13
Cos lettuce, croutons, anchovies, and Parmesan, bound in a creamy Caesar dressing (447 cal)
With grilled chicken breast £17
- Greek salad V NGCI** £14
Fresh flavours of green leaves, olives, feta cheese, red onion, cucumber, tomato, oregano and olive oil (220 cal)
- Calorie counts are shown as a guide, but due to the fresh nature of products, these may vary.*

ARTISAN PIZZAS

- NGCI bases available.*
- American** £16
Pepperoni, mozzarella, chilli, tomato base
- Farmhouse** £15.50
Roast ham, mozzarella, mushrooms, tomato base
- Pizza con carne** £16
The Kitchen's home-made chilli topped with mozzarella, crispy bacon, mushrooms, peppers and jalapeños, finished with a sour cream drizzle
- Texan chicken** £16
Sliced chicken, crispy bacon, mozzarella, red onion, BBQ base
- Vegetarian feast V** £14.50
Olives, mushrooms, red pepper, tomato, red onion, mozzarella, rocket, tomato base
- Margherita V..** £13.50
Tomato, fresh basil, mozzarella, tomato base
Extra toppings available, £1 each



SANDWICHES

- Served with your choice of skin on fries **VG**, mixed salad **VG NGCI**, or a mug of homemade soup **V**. **NGCI bread available.***
- American grilled cheese sandwich, with dill pickles on the side V** £9.50
- Slow cooked ham hock, fried egg and piccalilli** ... £11.50
- Crushed avocado, balsamic glazed tomato, rocket and roasted red pepper in a beetroot & rye sourdough V** £13
- Smoked salmon and cream cheese bagel** £12.50
- Hummus, roasted red pepper, olive and rocket wrap VG** £9.50
- The B.L.T. with mayonnaise** £11.50
- Real fish fingers, with tartare sauce & smashed peas** £11.50
- Chicken and bacon triple layer club, with boiled egg, lettuce and mayonnaise** £13.50
- Mature Cheddar, lettuce, tomato and crunchy pickle V** £9.50
- Philly steak sub, onions, peppers and melted Emmental in a beetroot and rye sourdough** £14

SIDESHOW

£4.50 each

- Dauphinoise potatoes **V NGCI**
- Tenderstem broccoli, red chilli, olive oil **VG NGCI**
- Sautéed mushrooms **V NGCI**
- Wilted greens **VG NGCI**
- Rocket and Parmesan salad **NGCI**
- Crispy onion rings **V**
- Thick cut chips **VG**
- Skin on fries **VG**
- Sweet potato fries with sour cream dip **V**
- Creamy mash **V NGCI**
- Fresh seasonal vegetables **VG NGCI**
- Buttered new potatoes **V NGCI**
- Greek salad side **V NGCI**

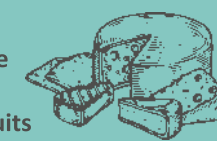
SWEET STUFF

Too good not to... £7 each

- **Hot Nutella doughnut bites V** Whipped cream
- **Sticky toffee pudding V** Vanilla ice cream
- **Warm pear frangipane V** Custard
- **Banoffee cheesecake V** Vanilla ice cream, rum flambéed banana
- **Triple chocolate terrine V** Berry compote, vanilla ice cream
- **Today's homemade crumble V**
- **Chocolate brownie smores** Chocolate brownie pieces, chocolate and vanilla ice creams, finished with toasted marshmallows
- **Fresh fruit & sorbet glory VG NGCI** Naturally dairy free, ribboned with fruit coulis

CHEESEBOARD V £8

Crumbly Stilton, ripe Brie and mature Cheddar with fresh pear, celery, a plum and ginger chutney, and biscuits



CHEN

THE KITCHEN

White Wines

Familiar, favourite whites	Bottle	175ml	250ml
Short Mile Bay Chardonnay Australia	£20	£5.50	£7.80
Antonio Rubini Pinot Grigio, Pavia Italy	£21	£5.75	£8
Bespoke Chenin Blanc, Western Cape South Africa	£22.50		
Vidal Sauvignon Blanc, Marlborough New Zealand	£28.50	£7.40	£10
Classy, curious whites			
Paco & Lola Lolo Tree Albariño, Rías Baixas Spain	£24.75		
Gavi, Ca' Bianca Italy	£25.50		
Picpoul de Pinet, Réserve Mirou France	£27	£6.70	£9.50

Rosé Wines

	Bottle	175ml	250ml
Corte Vigna Pinot Grigio Rosé delle Venezie Italy	£20	£5.50	£7.80
Lavender Hill White Zinfandel USA	£22.50	£5.80	£8.25

Red Wines

Classic, comforting reds	Bottle	175ml	250ml
Casa Vista Merlot, Central Valley Chile	£20	£5.50	£7.80
Berri Estates Shiraz Australia	£24.75	£6	£8.75
Élevé Pinot Noir, Vin de France France	£25.50		
Luna del Sur Malbec, San Juan Argentina	£27	£6.90	£9.50
Stylish, original reds			
Solandia Primitivo, Puglia Italy	£21		
Esporão Alandra Tinto, Alentejo Portugal	£22.50	£6	£8.25
Rare Vineyards Carignan Vieilles Vignes France	£28.50		

Sparkling Wine & Champagnes

	Bottle	125ml
Bottega Gold Prosecco Brut (20cl) Italy	£12.95	
Il Baco da Seta Prosecco Extra Dry Italy	£31.50	£6.50
Galanti Spumante Rosé Italy	£31.50	
Champagne		
G.H.Mumm Cordon Rouge France	£48	



COFFEES & TEAS

Cappuccino	primo	£3.10
	medio	£3.60
Latte	primo	£3.10
	medio	£3.60
Americano	primo	£2.85
	medio	£3.10
Hot Chocolate	primo	£3.60
	medio	£3.90
Espresso	sgl	£2.60
	dbl	£3.90
Tea		£2.85



THE KITCHEN



Spirituality

25ml

Havana Club 7 Year Old Rum	£5.50
Recommended with Franklin's Ginger Ale	
Grey Goose Vodka	£5.50
Recommended with Franklin's Pink Grapefruit and Bergamot Tonic, garnished with grapefruit wedge	
Kraken Black Spiced Rum	£5.50
Recommended with Franklin's Ginger Beer, garnished with lime wedge	
Gentleman Jack Tennessee Whiskey	£5.50
Recommended with Franklin's 1886 Cola	

SOBER SOCIAL

with Franklin & Sons

Valencian Orange & Pink Grapefruit with Lemongrass	£3.50
1886 Cola with West African Cola Nut & Colombian Coffee Bean	£3.50
Lemon & English Elderflower with Crushed Juniper	£3.50
Wild Strawberry & Scottish Raspberry with Cracked Black Pepper	£3.50

CRAFT BEER

Meantime London Pale Ale	£4.95
Freedom Pils	£4.95
Samuel Adams Boston Lager	£4.95
Brewgooder Clean Water Lager	£4.95



25ml

Whitley Neill Rhubarb and Ginger Gin	£4.95
Recommended with Franklin & Sons Natural Indian Tonic Water	
LoneWolf Gin	£4.95
Recommended with Franklin & Sons Pink Grapefruit Tonic with Bergamot	
Tanqueray Flor de Sevilla Gin	£4.95
Recommended with Franklin & Sons Rosemary Tonic with Black Olive	
Sipsmith Sloe Gin	£4.95
Recommended with Franklin & Sons Natural Light Tonic Water	
Pinkster Gin	£4.95
Recommended with Franklin & Sons Sicilian Lemon Tonic	

All weights are precooked. Prices include VAT at the current rate. FOOD ALLERGIES: Please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. 125ml glasses available on all wines served by the glass.
 V Suitable for vegetarians VG Suitable for vegans NGCI No gluten containing ingredients VG/NGCI available denotes dishes for which there is a vegan or a no gluten containing ingredients version available, please ask your server for more details.